









100 ml : E = 302 kJ / 73 kcal

# BORGES RESERVE DÃO RED 2021

The Reserve wines sum up Borges' tradition and know-how in the production of quality wines. They are produced in two of the oldest and most emblematic wine regions in Portugal – the Douro and the Dão – which are recognized for the unique characteristics and quality of their offerings. The Borges Reserva Dão Tinto 2021 wine represents a consistent year, characterized by climate conditions highly favorable to the healthy development of the vines and gradual ripening. This resulted in balanced wines, with excellent volume and great elegance.

#### Characteristics

#### ORIGIN

Region: Dão Demarcated Region.

Soil: Grantic/sandy.

Vine Training Method: Distance between vines 3x1m, Lys training system.

Average Vine Age: Over 20 years. Average Production: 30 hl/ha.

Grape Varieties: Touriga-Nacional (60%) and Alfrocheiro (40%).

#### VINIFICATION PROCESS / MATURATION

The grapes were gently crushed after de-stemming. A brief pre-fermentation maceration was followed by fermentation with skin contact for 6-8 days at a controlled temperature of 28 °C, with fairly frequent pumping over. It then underwent a period of post-fermentation maceration for several weeks, followed by these paration of the wine from the solids with which it was fermented, and finally malolactic fermentation was induced. All of the wine was aged in French oak barrels for 18 months.

## BOTTLING

Carried out in inert atmosphere with total deoxygenating of bottles.

### ORGANOLEPTIC AND ANALYTICAL CHARACTERISTICS

Alcohol Content: 13,5% vol. Total Acidity: 5.6 g Tart. Ac./l. Residual Sugar: 1 g/l.

Appearance: Clear and ruby-colored.

Aroma: It has a fresh and intense aroma, combining nuances of resin, such as pine, with striking notes of black fruits, especially plum. The touches of vanilla and caramel, resulting from aging in wood, bring additional complexity to the set.

Taste: An elegant wine, with balanced acidity and soft tannins that provide a solid and harmonious structure. The finish is long and persistent, revealing good bottle aging potential.

### SERVING

Recommended serving temperature: 16 to 18 °C.

Serving Suggestions: Excellent accompaniment for meat dishes and a variety of cheeses.

| PRODUCT                   | UNIT/BOX | WEIGHT PER CASE (kg) | VOLUME (WxLxH)     |
|---------------------------|----------|----------------------|--------------------|
| Borges Reserve Dão 750 ml | 3        | 5.8                  | 335 x 278 x 100 mm |
| Borges Reserve Dão 1.5 L  | 1        | 3.1                  | 375 x 124 x 118 mm |